

Martín Chamblé Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.



All artworks gracing our pages are designed by **Jonathan Varcoe**, exclusively for COYA's Bar menu. It comprises of colour overlays on photographs by Martín Chamblé.



"A prophet once said:

'Don't tell me what a man says,
don't tell me what a man knows.
Tell me where he's travelled?'

I wonder about that, do we get smarter,
more enlightenment as we travel? Does travel bring
wisdom? I think there is probably no better
place to find that out than Peru"

- Anthony Bourdain



Peruvian Classics



Pisco is the national spirit of Peru. This delicate liquid was developed by Spanish settlers in the 16th century by distilling fermented grape juice and can be characterised with the soul of tequila mixed with the complexity of gin and the versatility of vodka.



Pisco Sour

creamy | citrusy | fresh

COYA Pisco, lime juice, sugar, egg white, Angostura bitters.

• 14 •

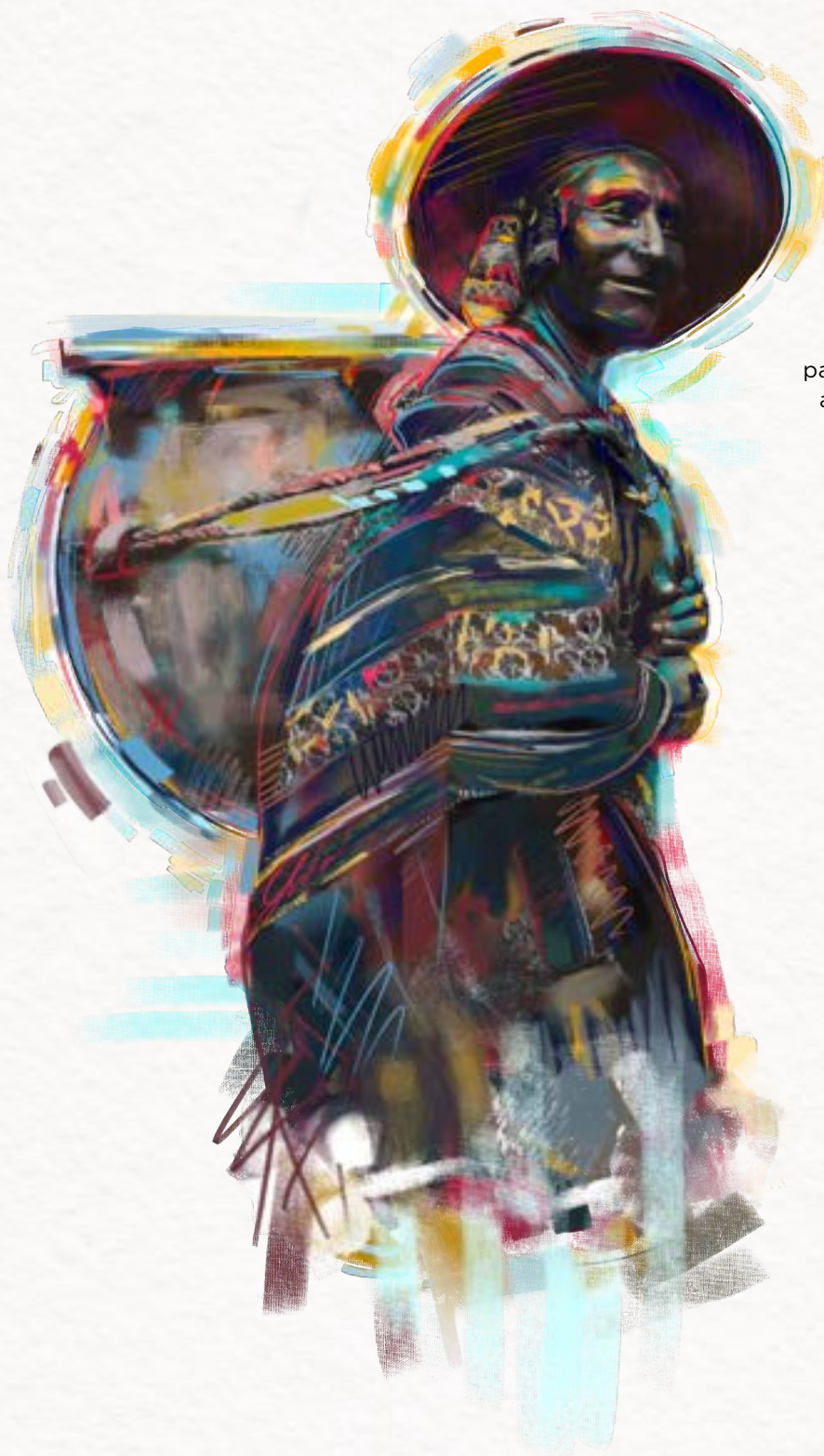


Chilcano

refreshing | thirst quencher

COYA Pisco, lime juice, Franklin & Sons ginger ale, Angostura bitters.

• 14 •



Our Macerados



Since the opening of COYA back in 2012, the Macerados system has been a vital part of our beverage program. It came to life after our first visit to Peru, where we have been introduced to the traditional way of cold infusions. In the Pisco Library we showcase multiple flavour combinations we prepare and care for daily.

We use the Macerados to enhance the experience of the classic pisco cocktails and find newer and better ways to introduce Pisco to the world.



Passion Fruit

Chicha Morada

Raspberry & Mint

Blueberry & Lavander

Green Cardamom & Jalapeños

Pear & Cinnamon

Orange & Chocolate

Orejones & Gingerbread



• 15 •

Pisco Cocktails



Tunche

spirit forward | crisp

Huamaní Torontel, 14 Inkas, Mancino Dry, lemon & mint bitters.

• 14 •



Amaru

exotic | aromatic

Demonio de los Andes Acholado, lemongrass, kaffir lime leaves, guanábana.

• 14 •



El Curandero

earthy | nutritious | spicy

COYA Pisco, Kuhri Green Apple, lime, ginger syrup, granny smith apple juice.

• 14 •



Amantani

herbaceous | spirit forward

Chicha Morada Pisco, Avelino, Cherry Heering, Vecchio Amaro del Capo, Amargo Chuncho bitters.

• 16 •



Macerado del Perú Maracuyá by COYA



Taking inspiration from some of the oldest bars in Lima, COYA and Pisco 1615 distillery have collaborated to produce the first bottled Pisco infusion. This creation commemorates COYA's signature homemade passion fruit macerado.



MaraCOYA Spritz

from COYA Abu Dhabi

Macerado del Perú, pineapple, cava.

• 15 •



MaraCOYA Mule

from COYA Mayfair

Macerado del Perú, mango syrup, lemon, Franklin & Sons ginger ale.

• 15 •

Barcelona Signatures



Mamacita

spicy | citrusy

Volcán Blanco, Del Maguey Vida,
Ancho Reyes Rojo, agave, habanero.

• 16 •



Koicha

light | floral | citrusy

Misaki Sake, Misaki Yuzu, lime juice,
St. Germain, matcha.

• 16 •



Wiracocha

fruity | exotic | velvety

Capucana, allspice berries, yuzu,
mango, lúcuma.

• 16 •



Pukawayu

umami | silky | smoky

Ojo de Dios Joven, shiso, tonka,
strawberry honey, umami bitters.

• 20 •



Kay Pacha

citrusy | spicy

Malfy, mandarin,
ají amarillo, leche de tigre foam.

• 18 •



Nikkei

flavorful | rounded | umami

Maker's Mark, Nikka from the Barrel, Nixta,
miso toffee, aztec bitter, ramen aroma.

• 16 •

COYA Family Favourites



Inca Tonic

refreshing | herbal

Belvedere, Matacuy Elixir Andino, cinnamon, pear, fennel, Le Tribute olive lemonade.

• 16 •



Muki

refreshing | floral | smoky

Ojo de Dios Hibiscus, chicha morada, Franklin & Sons rhubarb tonic.

• 16 •



Yacumama

bittersweet | umami

Roku, Mancino Rosso, Campari, black truffle, coffee.

• 16 •



Chicama

tiki | tropical | fruity

Santísima Trinidad 3 & 7 años, Amaretto Disaronno, Amaro Montenegro, passion fruit, almond.

• 14 •



Rosita

elegant | refreshing | delicate

The Botanist, Mancino Bianco, Franklin & Sons rose lemonade.

• 18 •



Can-Can

bittersweet | tropical

Havana Selección de Maestros, Cynar, spiced bitters, pineapple tepache, citrus.

• 14 •

Taste Of Lima



Guacamole con Crocantes

VG | GF

Guacamole, pico de gallo, corn tortillas.

• 14 •

Chicharrones de Pollo

Crispy chicken, chipotle, spicy guava sauce.

• 16 •

Anticucho de Pollo

GF

Chicken, ají amarillo, garlic.

• 14 •

Anticucho de Res

GF

Beef fillet, ají panca, coriander.

• 16 •



Tacos de Shiitake con Chalaquita

V | GF

Grilled shiitake, chipotle, avocado, coriander.

• 13 •

Tostada de Atún y Trufa

GF

Tuna tartare, yuzu aioli, black truffle.

• 19 •

Padron Peppers

V | GF

Charred padron peppers, sesame dressing, cancha furikake.

• 9 •

Croquetas de Lubina

Chilean sea bass, red chilli, spicy mayo.

• 14 •

If you have allergies or dietary enquiries please speak to our staff prior to ordering.

GF: Gluten free

V: Vegetarian

VG: Vegan

Non Alcoholic Cocktails



Colada Andina

creamy | tropical | fruity

Passion fruit, green apple,
lychee, coconut & vanilla foam.

• 12 •



Jayaqi

sour | creamy | exotic

Guanábana, lemongrass & kaffir,
Franklin & Sons guava soda.

• 12 •



Illapa

bubbly | refreshing | spiced

Seedlip Spiced, lime juice, ginger syrup,
Franklin & Sons lemon tonic.

• 12 •



Mama Killa

fruity | aromatic | floral

Chicha morada, cinnamon, raspberries,
Franklin & Sons cherry & plum soda.

• 12 •



